

our fourth or fifth cousin. He speaks English very well and has lived in England, was born in Russia, and would like to come to the United States. On their sturdy built Swiss home and dairy these words are printed:

Grbout durch Fam Kunz Oey Unsmatte 1972
Zimmerm Gebr Reber Gehutz U Geharme das
Gott Hie dem Schone Sunnige Ort

The English interpretation is:

Protection and shelter have been given
us by God here on this beautiful sunny
spot. 1972

While we were enjoying the picnic, Dan and Ellen Kunz played a cassette tape recording of their daughter's voice singing, "I Hope There Will Be Pine Trees In Heaven". She sang this number at her Uncle George Knutti's funeral. Her sweet voice and the words to this song were very appropriate at this special time.

Arnold has fifty acres and fifty-five head of cattle. They live six weeks at the dairy and milk two thousand litres of milk a day. He invited us to visit the room where they make the cheese and explained the process. In a large vat or kettle that swings off and on the heating unit, the milk is heated to 32° C. Rennet is added to the warm milk. When it thickens, it is cut into soft curds. The whey is drained and the curd is stirred over the fire again and heated to 45 or 47° C. The curd is poured in the press hoops lined with cheese cloth and the press is tightened. At the proper time, the cheese wheel is removed from the press and placed in brine solution (25 pounds of water to 55 pounds of salt). In twenty-four hours it is removed from the brine and treated by rubbing it. Then it is placed on shelves in a drying room on its side to age from one to fifteen years. Condition and age make the flavor. The cheese is marked to record the age. The cows are milked with milking machines. We walked through a two-hundred year old shed where the cows are fed. We had fun with the big cowbell hanging on the wall. Some wore the cowbell around their necks while others took pictures